3091 County Center Dr, Suite 180 , Auburn, CA 95603 Phone (530) 745-2300 Fax (530) 745-2370

PLACER COUNTY HEALTH AND HUMAN SERVICES

Environmental Health Services

565 West Lake Blvd., Tahoe City, CA 96145 Phone (530) 581-6240 Fax (530) 581-6242

Food Inspection Report

CLAIMJUMPERRESTAURANT PR7202 051811 01

Facility Name: CLAIM JUMPER RESTAURANT Address: 250 HARDING BLVD City: Roseville				Facilty ID: FA0004235 PE: 1603 Record ID: PR0007202		603	Type of Inspection: Routine Inspection						
Zip Code: 95678 Phone : 916-788-1705			DA061	5084				Inspection Date: 05/18/2011					
Official Notice to Comply with Ca							Retail Food Code	<u>)</u>					
						OS = Corrected on-site MAJ = Major violation OUT = Out of Comp					omplia	nce	
	DEMONSTRA	TION OF KNOWLEDGE	cos	MAJ	OUT		PROTECTION FRO	OM CONTAMINAT	ION	cos	MAJ	OUT	
□ ln □ N/O	Demonstration of certification	knowledge; food manager				□ In □ N/C □ N/A	12. Returned and reserv						
EMPLOYEE HEALTH & HYGIENIC PRACTICES			-			13. Food in good conditi							
2. Communicable disease; reporting, restrictions & exclusions					N/A	14. Food contact surface	es: clean and sani			X	X		
□ In □ N/O	N/O 3. No discharge from eyes nose and mouth					□In	15. Food obtained from	approved sources					
□ In □ N/O 4. Proper eating, tasting, drinking or tobacco use					□ In □ N/C □ N/A	16. Compliance with she	ell stock tags, cond	dition, display					
PREVENTING CONTAMINATION BY HANDS						17. Compliance with Gu	ılf Oyster Regulation	ons					
□ In □ N/0 5. Hands clean and properly washed; gloves used				¬						Ш			
□ In	3				X	□In □ N/A	N/A 18. Compliance with vaiance, specialized process, & HCCP Plan						
TIME AND TEMPERATURE RELATIONSHIPS In							11001 11011	CONSUMER AL	OVISORY			-	
□ IN □ N/O □ N/A	7. Proper not and co	id holding temperatures		X	X			provided for raw o	г				
 □ In □ N/O						undercooked foods HIGHLY SUSCEPTIBLE POPULATIONS							
□ N/A	· ·						20. Licensed health care						
□ ln □ N/O □ N/A	9. Proper cooling me	ethods				□ In □ N/A	schools; prohibited food	ls not offered					
□ ln □ N/O □ N/A	10. Proper cooking ti	ime and temperatures					21. Hot and cold water a	WATER/HOT	WATER			Τ_	
□ In □ N/O	11. Proper reheating	procedures for hot holding				L	21. Flot and sold water c	available					
DNA 11. Proper reneating procedures for not notating 1					LIQUID WASTE DISPOSAL								
_				□ln	22. Sewage and wastew	vater properly disp VERMII	•						
						□ In	23. No rodents, insects,						
					l		-					-	
		SUPERVISION			OUT							OUT	
24 . Perso	on in charge present a				ОП	39. Therm	ometers provided and acc	curate				ОПТ	
24. Perso	on in charge present a						ometers provided and acc						
	on in charge present a	nd performs duties PERSONAL CLEANLINESS					•		ILITIES				
	onal cleanliness and h	nd performs duties PERSONAL CLEANLINESS				40. Wiping 41. Plumb	cloths: properly used and	d stored PHYSICAL FAC ces					
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PLACER COUNTY HEALTH AND HUMAN SERVICES

Environmental Health Services

Tahoe City, CA 96145 Phone (530) 581-6240 Fax (530) 581-6242

Food Inspection Report

CLAIMJUMPERRESTAURANT PR7202 051811 01

Facility Name: CLAIM JUMPER RESTAURANT

Address: 250 HARDING BLVD

City: Roseville

Phone: 916-788-1705 Zip Code: 95678

Facilty ID: Record ID: PR0007202

FA0004235

PE: 1603

Type of Inspection: **Routine Inspection**

565 West Lake Blvd.,

DA0615084

Inspection Date: 05/18/2011

Official Notice to Comply with California Retail Food Code

Violation #: 06 Handwashing facilities supplied & accessible

Inspector's Observation: Soap dispenser empty at hand sink in pizza kiosk area- refill.

Violation Txt: Hand washing soap and towels or drying devise shall be provided in dispensers. Adequate hand washing facilities shall be provided. (113953.1, 113953.1, 113953.2, 114067(f))

Violation #: 07 Proper hot and cold holding temperatures

Refrigerated drawers at far left of sandwich prep station temperature is 54 degrees (but rest of unit is 35-36 degrees). Monitor temperature. Check to Inspector's Observation:

make sure no plastic wrap has come off and is blocking fan. Call for repair if needed.

Potentially hazardous foods shall be held at or below 41/45øF or at or above 135øF. (113996, 113998, 114037, 114343(a)) Violation Txt:

Violation #: 14 Sanitizing of equipment & Utensils.

Dishwasher is not meeting final rinse temperature of 180 degrees. Manager called for repair at time of inspection. Inspector's Observation:

Violation Txt:

All food contact surfaces of utensils and equipment shall be clean and sanitized. Cleaning equipment used in dry cleaning of food contact surfaces shall not be used for any other purpose. Ware washing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each time. The Final rinse temperature o mechanical at minimum is 180°F for high temp sanitizing machines or utensil surface temp of 160°F. Approved sanitizers: 100 ppm Chlorine solution with contact time of at least thirty seconds, 25 ppm Iodine with contact time of at least one minute, and 200 ppm Quaternary Ammonium with contact time of at least one minute. (113984(e), 114095, 114097, 114099.1-114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 114125(b), 114135, 14141)

OBSERVATIONS AND CORRECTIVE ACTIONS

Hot holding temperatures good.

Hand wash supplies good at hand sinks in back kitchen.

Walk ins properly organized and very clean.

Wiping cloth containers- sanitizer 200+ ppm quats.

Call me after dish washer is repaired and meeting final rinse temp of 180 degrees.

Received by (Signature): DIANE GEREKE R.E.H.S: see hard copy MARK BRANDENBURG